

White Wines



	8.00	12.00	32.00
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Vivo Sauvignon Blanc

RIVERINA AUSTRALIA

Aromas of stone fruits and passion fruits are backed up by a juicy tropical palate with just enough acidity to add some crunch.

Vivo Chardonnay

RIVERINA AUSTRALIA

Very pale straw with a green tinge. Tight and bright early picked peach and melon notes carried on a weighty palate, culminating in a fresh & crisp finish with the most interesting of cashewy oak nuances.

Vivo Moscato

RIVERINA AUSTRALIA

Pale straw in colour with a lively green tinge. The nose displays freshly crushed grapes, with a little musk and a hint of lime juice. The palate is lively and fresh as one would expect from a frizzante style wine. The palate tastes of freshly crushed grapes with just a squeeze of lemon and ginger on the finish.

Brown Bros Moscato

VICTORIA

Light straw in colour, supported by aromas of musk, citrus and freshly crushed grapes leading into a sweet sherbet finish.

Blue Pinot Gris

KING VALLEY VICTORIA

Perfumed Pinot Gris characters of pear, orange blossom and citrus. Textural flavours with apple and mandarin, soft acidity, gentle classic 'Gris' style.

3 Tales Sauvignon Blanc

MARLBOROUGH NZ

Bright lemon-yellow in colour, the 3 Tales Sauvignon Blanc 2022 exudes ripe primary aromas of gooseberry and passionfruit with a mineral tone. The mouth filling palate demonstrates fresh citrus, nectarine and honeyed flavours balanced by Marlborough's vibrant acidity, leading into a long, lingering finish.

Sparkling Wines



	11.00	35.00
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De Bortoli Prosecco

KING VALLEY VICTORIA

Pale with green hues. Fruit-driven with hints of green apple and wisteria. It tastes of apple and pear with fresh pithy lemon, gentle creaminess, complete with the very fine bubbles that we call 'bead'.

De Bortoli Prosecco Rosé

KING VALLEY VICTORIA

Lovely pale Rosé colour. Light and fragrant with notes of brioche, wild strawberry and pomegranate. Gentle creamy flavours, fine bubbles, fresh as a daisy and very drinkable.

Red Wines



	8.00	12.00	32.00
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Vivo Shiraz

RIVERINA AUSTRALIA

Deep red in the glass with rich flavours of blueberry and blackberry, complemented by subtle notes of chocolate and spice. Generous with a smooth finish.

Vivo Cabernet Sauvignon

LANGHORNE CREEK AUSTRALIA

Deep crimson with youthful red hue. Rich red plum, blackcurrant with hints of dark chocolate and earth. The palate is plush and full with loads of dark fruits and balancing sweet choc oak.

Rosé Rosé

KING VALLEY VICTORIA

Delicate fragrance of strawberry and red berries, watermelon and pomegranate with a hint of spice. A delicately structured wine with a textural savoury dry finish.

Pinot Pinot Noir

KING VALLEY VICTORIA

This Pinot Noir is quietly confident! It has super perfumed notes of pomegranate, damson plum and forest fruits. It exudes purity in spades, has crunchy red fruits, and an all-round snappy flavour.

Pepperjack Shiraz

BAROSSA VALLEY SA

Rich berry fruits, dark chocolate and some oak. Fine tannins with a soft finish.

Pepperjack Cabernet Sauvignon

BAROSSA VALLEY SA

Dark berry fruits with a touch of mint. Palate is rich and flavoursome.



Coffee & Drinks

Coffee

Cappuccino, Latte, Mocha, espresso, long black or flat white. Optional with butterscotch, hazelnut, caramel or vanilla for 1.00 extra

5.00
Hot Chocolate
5.00
Pot of Tea
4.00

A variety of tea's including, English breakfast, peppermint, chamomile, jasmine, earl grey, and green tea.

Milkshake
6.50

Chocolate, vanilla, strawberry, banana, or caramel.

Iced Coffee/ Iced Chocolate
7.50

**Menu &
wine list**

Kids' Meals

Nuggets & Chips	10.00
Calamari & Chips	10.00
Steak & Mash (G/F)	15.00
Cheeseburger & Chips	11.00
Veggie Burger (V)	11.00
Sausages & Veg (G/F)	11.00
Sausages & Chips	11.00
Fish Fingers & Chips	10.00

ALL KIDS' MEALS COME WITH A FREE SOFT DRINK

Kids' Desserts

Chocolate Mousse	5.00
Frog in a Pond	5.00
Ice-cream Sundae	5.00

Entrees & Starters

Bowl of Chips	8.50
Served with tomato sauce or gravy	
Bowl of Wedges	11.00
Served with sweet chilli sauce and sour cream.	
Garlic Bread	8.00
Crusty Ciabatta loaf with homemade garlic butter.	
Cheese Garlic Bread	9.00
Our crusty garlic bread topped with golden mozzarella cheese.	
Bruschetta	10.00
Sliced Ciabatta loaf toasted with olive oil and garlic, then topped with diced tomato, basil, red onion and a balsamic glaze.	
Spring Rolls	(6pcs) 12.00
Home made veggie spring rolls with vermicelli noodles. Served with sweet chilli sauce.	
Chicken Wings – Honey Soy or Buffalo (GF)	(6pcs) 10.00 (12pcs) 16.00
Marinated Chicken wings with your choice of either honey soy (mild) or Buffalo sauce (spicy)	
Cheese & Garlic Pizza	12.00
Garlic pizza topped with golden mozzarella and served with a side of sweet chilli and sour cream.	

Main Meals

Mixed Grill	41.90
Minute scotch fillet steak, beef rissole, grilled bacon, sausages, tomato, onion, and a fried egg topped with gravy. Served with your choice of chips and salad or veggies.	
300g Scotch Fillet (G/F)	41.90
Grain fed prime scotch fillet grilled to your liking. Served with your choice of chips and salad or veggies.	
300g Porterhouse (G/F)	37.90
Grain fed Black Angus Porterhouse steak cooked to your liking. Served with your choice of chips and salad or veggies.	
Chicken Schnitzel	24.90
Golden crumbed chicken breast schnitzel served with your choice of chips and salad or veggies.	
Chicken Parmigiana	27.90
Crumbed chicken breast topped with fresh Napoli sauce, ham and golden mozzarella cheese. Served with your choice of chips and salad or veggies.	
Barramundi Fillet	30.90
Barramundi fillet either grilled or beer battered. Served with your choice of chips and salad or veggies. <i>(G/F possible upon request if grilled)</i>	
Creamy Mustard Chicken	27.90
Grilled chicken breast drizzled in a creamy mustard and onion sauce. Served on a bed of white potato mash with green beans and carrots.	
Beef Burger	25.90
Home-style grilled beef patty with melted American cheese, a rasher of bacon, fried egg, grilled onion, fresh lettuce and tomato, topped with peri-peri mayo in a golden toasted brioche bun. Served with a side of chips.	
Roasted Pork Belly (G/F)	32.90
Oven roasted crispy pork belly on a bed of creamy white potato mash and glazed with a sweet chilli and pineapple sauce. Served with a side of green beans and mash.	
Roast of the Day	25.90
Please see one of our friendly staff for today's selection. <i>Can be made G/F upon request.</i>	
BBQ Pork Ribs	38.90
Slow cooked rack of pork spare ribs marinated in a home made spicy BBQ sauce. Served with a side of chips.	
Lasagne	28.90
House made Bolognese sauce layered with lasagne sheets and a creamy Bechamel sauce and topped with Parmesan cheese. Served with your choice of chips and salad or veggies.	

Sauces

Gravy / Garlic Butter	2.50
Mushroom Sauce / Pepper Sauce / Aioli / GF Gravy	3.00
Creamy Seafood Sauce	10.00

From the Pans

Garlic Prawns (G/F)	33.90
King prawns sautéed in garlic with a creamy white wine sauce, topped with parmesan cheese and fresh parsley. Served on a bed of steamed rice with a side salad.	
Pappardelle Carbonara	24.90
Pan seared bacon tossed in garlic and parsley, finished in a creamy white wine and parmesan sauce.	
Spaghetti Marinara	28.90
Pan seared prawns, mixed seafood and mussels, tossed through a garlic marinara sauce with spaghetti. Topped with parmesan cheese.	
Spanish Pappardelle	27.90
Pan seared Chorizo, olives, roasted peppers, red onion, chilli and Pappardelle pasta tossed through a rich tomato sauce. Topped with parmesan cheese.	
Mediterranean Chicken Risotto (G/F)	25.90
Pan seared chicken breast, mushrooms, olives, creamy rich tomato sauce, garlic and parmesan gently cooked through Arborio rice.	
Mushroom & Pea Risotto (G/F) (V)	23.90
Pan seared mushrooms, peas, garlic and parmesan gently cooked through Arborio rice.	
Curry of the Day	25.90
<i>Ask our friendly staff for today's delicious home-made curry. Served with steamed rice and pappadums.</i>	
Salads	21.90 (with chicken 26.90)
Caesar Salad	27.90
Baby cos lettuce, bacon, honey roasted croutons and shaved parmesan tossed in a homemade Caesar dressing and served with a poached egg.	
Thai Beef Salad	20.90 (with chicken 25.90)
Seared beef fillets served on a bed of mixed lettuce, spring onion, tomato, red capsicum, cucumber, red cabbage, fresh coriander, fresh mint, and crispy noodles with a Thai sweet chilli and lime dressing. <i>(Available G/F without noodles)</i>	
Garden Salad (G/F) (V)	8.50
Fresh, crisp Iceberg lettuce, cucumber, tomato, red onion, olives, carrot and feta cheese with a balsamic dressing.	
Desserts	8.50
Trifle	8.50
Home-made trifle with jam roll, custard and jelly.	
Pavlova	8.50
Soft Pavlova with whipped cream and a berry coulis.	
Cake/ Cheesecake	11.00
Check the dessert fridge for today's tasty selection.	
Sticky Date Pudding	11.00
Warm sticky date pudding served with butterscotch sauce and ice-cream.	
Apple Pie	11.00
Warm apple pie served with ice-cream.	